



AGA harmoniously unites the world's most revered
culinary Japan minimalism, elegance of the Mediterranean
and Italian gastronomy.

Chef Pavel Sukhoparov

AGA restaurant operates its own global seafood import network, personally sourcing the finest fish and seafood from around the world

SEAFOOD PLATTER

For 2 Persons

4 Fine de Claire No. 2 Oysters, 4 Sea Urchins,
2 Carabinero Prawns, Salmon Sashimi, Scallop Sashimi, King Crab Sashimi

12500

For 4 Persons

8 Fine de Claire No. 2 Oysters, 8 Sea Urchins,
4 Carabinero Prawns, Salmon Sashimi, Scallop Sashimi, King Crab Sashimi

20500

We use only fresh ingredients, so some items may be substituted.
Our waiters will gladly inform you about today's seafood selection.



FISH STALL

100 g

Wild-Caught Sea Bass

1800

Crudo | Salt-Baked | in Acqua Pazza Sauce (avg. weight 1000 gr)

Sole

2400

In White Wine and Potatoes | in Acqua Pazza Sauce (avg. weight 600 gr)

Turbot

2800

In White Wine and Potatoes | in Acqua Pazza Sauce (avg. weight 1300 gr)

20% off all menu dishes on weekdays from 12:00 PM to 5:00 PM.

OYSTERS

1 pcs

Fine de Claire N°2

900

Gillardeau N°2

1700

Sea Urchin

900

RAW

Salmon with yuzu and Ramiro peppers	1700
Far Eastern Scallop with Fennel and Grapefruit	2200
Sea Bass Ceviche with Basil	1600
Wild-Caught Sea Bass with Lemon and Olive Oil	2000
Salmon Carpaccio with Pink Pepper and Lemon Zest	2100
Japanese Yellowtail with Daikon and Yuzu-Kosho Sauce	2900
Carabinero Prawns with Lemon and Olive Oil	4900
Sicilian Red Shrimp Tartare with Black Caviar	3500

SASHIMI

Salmon / Salmon Toro	1300/1400
Bluefin Tuna Akami / Chū-toro / Ō-toro	2500/2800/3500
Scallop	1400
Sashimi Plat	12000
salmon, salmon Toro, scallop, unagi, bluefin tuna Ō-Toro, Chū-toro, bluefin tuna Akami	

ARTICHOKES



Heirloom Artichoke and Cauliflower Carpaccio with Parmigiano-Reggiano	4300
Grilled Artichokes with Tomatoes and Mint	1350
Artichokes alla Romana	3500
Fried artichokes	3900
Royal Artichoke Flower with Parmigiano-Reggiano	4600
Artichokes Parmigiana	5500
Lasagna with duck and artichokes	3500

APPETISER

Sicilian Olives	700
Terrine with Brioche and Fig Jam	2100
Cantabrian Sardines on Toast	2200
Artisan Cheese Selection with Homemade Jam	1800
Charcuterie Prosciutto di Parma, Cecina de Vaca, Grissini	2100
5J Cinco Jotas Ham	7200

STARTERS

Ramiro Peppers	1500
Cantabrian anchovies with Limon and Olive Oil / sun-dried tomatoes	1900/2100
Fresh cucumbers with red caviar / black caviar	1900/5900
Vitello tonnato with Fried Caperberries	1600
Marble Beef Tartare with Egg Yolk, Parmigiano-Reggiano	2100
Parmigiana Eggplants	1600
Potato Gratin with Black Truffle	1500
Grilled Calamari with Tuscan Kale and Yellow Tomatoes	1700
Fritto Misto with Salsa Verde	1600

SALADS

Green Salad with Avocado and Broccoli	1400
Grilled Romaine with Caesar Dressing	1300
King Crab with Avocado and Mint	3400
Sicilian Octopus and Baby Potato Salad with Tomatoes Cherry	2400

Recommended for two:

Tuna Niçoise	3600
Roasted vegetable salad with Caciocotta cheese	1400
Panzanella	2200
Toscana vegetable salad with fried homemade focaccia crusts	

SOUPS

Broth with chicken and tortellini	900
Fish soup with salmon and halibut fillet	1400
Piedmont-style soup with slow-braised ribs	1400
Porcini soup	1100
Cioppino Tomato Soup with Sea Bass Fillet, Shrimp, Clams and Calamari	1500
Miso Soup with Salmon	1100

PIZZA

Roman pizza on a thin crispy base in a wood-fired Valoriani oven using two kinds of Italian flour and 48-hour cold fermented starter

Margarita	1450
Burrata and Uzbek Tomatoes	2100
Four Cheeses	1700
Black Truffle and Mozzarella	2600
Artichokes and Cecina de Vaca	2400
Spicy Salame Spianata Piccante	1600
Pear and Gorgonzola	2400
Rosemary focaccia	900
Bread From Our Bakery with Beurre Noisette Butter	700
wheat focaccia / tartine / malt bread	

PASTA

We use pasta from famous Gentle Gragnano factory founded in 1876, and all kinds of ravioli we make ourselves

Spaghetti Cacio e Pepe	1200
Spaghetti with Black Truffle and Parmesan served in a cheese wheel	2100 / 3500
Casarecce with Seafood	3200
(vongole, mussels, Argentine shrimps, scallops, calamari)	
Linguine with red Sicilian prawns	5500
Calamaretti pasta with squid and bottarga	1600
King Crab Spaghetti	3600
Pappardelle with Duck and Pecorino	1800
Spaghetti with roasted bone marrow and sun-dried tomatoes	1500
Lasagna alla Bolognese	1700
Spaghetti alla Vongole with Bottarga	3200
Doppio Ravioli with Porcini Mushrooms, Burrata and Parmesan	1400

RISOTTO

For the risotto, we use Carnaroli Extra rice of exceptional quality from the Italian brand Acquerello.

Risotto with Porcini Mushrooms	1800
Risotto shrimps and saffron	2500
Risotto with Beef Tartare and Parmesan	2100
Risotto with Black Truffle served in a cheese wheel	3500

we recommend to add

	1 g
truffle	500
bottarga	200

FISH

Grilled Far East scallop with celery cream	3100
Sicilian-style octopus	3900
Sea Bass Filet in Acqua Pazza Sauce	2600
Halibut with Bok Choy and Kombu Broth	2400
Turbot cutlets with Potato Purée	3400
Grilled Salmon with Green Salad	2700
Wild Sea Bass Fillet in Guazzetto Sauce with Tomatoes, Olives and Capers	4500
Dover sole with Baby Potatoes and White Wine	6900

MEAT

Quail patties served with seasonal greens	1600
Venetian-style Veal Liver	1500
Beef Tongue in White Wine Sauce	1900
Saltimbocca alla Romana with Baby Potatoes and Sage	2400
Turkey Cotoletta alla Milanese	1700
Filet Mignon with Red Wine Sauce and Foie Gras Escalope	6800

GRILLED MEAT SELECTION

100 g

New York Strip Steak (avg. weight 300 g)	2200
Ribeye Steak (avg. weight 300 g)	2600
Karachaev Lamb Rack (avg. weight 250 g)	2800

Recommended for two:

Braised Lamb Shoulder in Red Wine with Potato Purée	8800
---	------

SIDE DISHES

Mashed potatoes	600
Baby Potatoes with Butter	700
French Fries	700
Spinach with Parmigiano-Reggiano	800
Grilled Green Asparagus	2100
Baked Vegetables with Herbs	1250
Grilled Green Vegetables	1400

CELEBRATE
YOUR SPECIAL EVENT
AT AGA RESTAURANT

Chef Pavel Sukhoparov will create a personalized menu for you. Our pastry chef will bake a signature cake upon request, and our sommelier will suggest the perfect wine pairing.

Three halls are at your disposal:

The Main Hall of the restaurant seats 120 guests and features a panoramic terrace.

The Panoramic Hall with its own terrace is suitable for large gatherings and formal events, accommodating up to 50 guests for seated dinners and up to 80 for cocktail receptions.

The Suite Room with its own terrace is perfect for intimate gatherings of up to 8 guests.

The Panoramic Hall and the Suite Room are completely separate from the main restaurant area.



Suite Room



Panoramic Hall

We will create an atmosphere where every detail is thoughtfully considered.

To make a reservation and for more information about organizing your event, please contact the Private Dining & Special Events department at: **+7 921 907 66 77**



TO DISCOVER THE NUTRITIONAL VALUES OF OUR DISHES,
PLEASE SCAN THE QR CODE WITH YOUR CAMERA.



Should you have any food intolerances or specific preferences,
please inform us when placing your order.

All prices are listed in Russian Rubles (RUB).
We accept cash and MIR credit card payments.

For groups of 8 or more, a 10% service charge will be applied to the total bill.

AGAREST.RU